

2007 Zinfandel – Ancestor Selections



ABOUT THE WINE

The grapes were picked at one time and co-fermented in the classic field-blend style of the early 1900's and then aged in small barrels for 22 months. The wine is a classic Alexander Valley Zinfandel with aromas of spice cake, pepper, and the bright red fruit of raspberries, boysenberries, and black cherries. The tannins are softened by a nice balance of acid and big bold fruit. The finish is long and mouth filling. This spicy wine cries for barbequed foods and any bold meals that require a nice acid and fruit balance complement.

TECHNICAL DATA

Harvest Dates: September 21, 2007

Sugar at Harvest: 24.9° Brix

pH: 3.67

Release Date: February 2010

Alcohol: 14.9%

Titrateable Acidity: 0.63

Total Production: 520 cases

AWARDS & ACCOLADES

Silver Medal – 2010 San Francisco Chronicle International Wine Competition

Silver Medal – 2009 Sonoma County Harvest Fair (2006 Vintage)

ABOUT THE VINES

The Ancestor Selections Zinfandel block is located on the southern hillside just south of the winery. The soil is rocky and shallow with a layer of Franciscan sand stone underlying it. The vines were planted and grafted in 1998. Cuttings were taken from old vineyards in the Alexander Valley and field grafted on rootstock in the vineyard. Both to honor our vineyard "Ancestors" and to preserve those clones the block was planted in the old field blend style. The cuttings came from our own 1908 Brignoli Old Vine Zinfandel block along with those from the Pastori, Nervo, Vasconi, Mazzoni, Patchetti, and Osborn vineyards. In addition to the 80% Zinfandel in the block there is 10% Petite Sirah, 5% Carignane, 4% Mataro and 1% Muscat de Canelli and Alicante Bouschet which is the same percentages that was typical of all old Zinfandel "field blends" planted in the early 1900's. The vines are head pruned and spaced on a 4 ft by 8 ft. pattern. This planting density of 1360 vines per acre replicates the density of the old vineyards that were worked with horses in the 1900's.



Darn [FINE] Barn [WINE]

SUSTAINABLE VINES...EXCEPTIONAL WINES



J. RICKARDS
WINERY

ALEXANDER VALLEY
SONOMA COUNTY

J. Rickards Winery
24505 Chianti Road,
Cloverdale, CA 95425

[P] 707.758.3441

[F] 707.857.4808

www.jrwinery.com
info@jrwinery.com

